SPS REGULATIONS EXERCISE 4

Match the noncompliance in the left column with the appropriate sanitation performance standard in the right column. The SPS can be used more than once.

 The establishment is applying a pesticide in a manner that is different than the documented uses.
 Odor coming from the condemned/inedible product rendering area is spreading to the slaughter floor.
 The establishment is reusing a brine solution to chill ready-to-eat products but has no documentation or other evidence that the reused brine is free of pathogens.
 A chute connecting an edible product department to an inedible product department does not have an access point or opening for sanitary inspection.
 There are round holes in several drop ceiling panels where pipes and electrical conduits have been removed.
 A commode in the men's restroom is backed up and has overflowed onto the floor.
 An employee working with exposed product scratched his head with his fingers and did not clean them before continuing his work duties.
 A U.S. condemned barrel is overflowing and there is an accumulation of poultry parts and whole birds on the floor.
 There is beaded condensation on the vent hood above the wiener casing peeler.

- A. Sanitary Operations
- B. Employee Hygiene
- C. Sewage Disposal
- D. Construction
- E. Grounds and Pest Control
- F. Plumbing
- G. Ventilation
- H. Dressing Rooms, Lavatories, and Toilets
- I. Equipment and Utensils
- J. Water Supply and Reuse
- K. Lighting

FSRE 1